



Belgian Malts that Make Your Beer So Special

EL DORADO

BREWING QUALITY

Dual purpose hop. Can be used for both aroma and bittering. El Dorado consistently elicits responses of fruity notes, specifically of tropical fruit flavors. Other fruit notes offered have been pear, cherry, watermelon candy and stone fruit. It is usually used for Imperial IPA.



ORIGIN / HISTORY

El Dorado was developed by CLS Farms in the USA and formally released in the fall of 2010.

AGRONOMICS

A fairly high yielding hop, maturing early to mid-season. Storage: Moderate.

ACID COMPONENTS

Alpha Acids	13-17% w/w
Beta Acids	7-8% w/w
Cohumulone	28-33% of alpha acids

Type T90 Hop Pellets



OIL COMPONENTS

Total Oil	2.5 - 3.3 ml/100 g
Caryophyllene	6 - 8%
Farnesene	0.1%
Humulene	10 - 15%
Myrcene	55 - 60%

Type Leaf Hops



Possible Substitutions: Galena, Simcoe



Castle Malting - True Brewers know why!

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